



PARTICIPANT APPLICATION

I understand and support the economic principals underlying the Certified South Carolina Grown - Fresh on the Menu program designed to promote and brand agricultural products and produce grown and made in our state.

I hereby pledge to offer a menu that includes at least 25 percent Certified South Carolina Grown products when in season.

In return, I understand that (Restaurant Name) will be able to take advantage of the South Carolina Department of Agriculture's multimedia advertising and branding campaign. I also understand that I will be able to submit recipes featuring Certified South Carolina Grown produce and products and be featured in the Fresh on the Menu marketing materials.

Signature _____ Date _____

Name (Print) _____ Title _____

Restaurant _____

General Manager _____ Chef _____

Business Address _____ City _____ SC Zip _____

Mailing Address _____ City _____ SC Zip _____

County Restaurant is located in _____

Telephone _____ Email _____

Website _____

Please return this application along with the following text and images listed below to Ansley Rast Turnblad at the South Carolina Department of Agriculture. We request that logos be sent in high resolution format. Photos also need to be in high resolution and we request that they not be taken with a smartphone. Please send this application and the requested materials to the mailing or email address listed below.

- Current menus offered (breakfast, lunch & dinner)
- Restaurant logo
- Restaurant description
- Restaurant photo
- Chef bio
- Chef photo
- 4 recipes
- Image per recipe once plate is prepared – if available

Return Application and all requested content to:

Ansley Rast Turnblad
South Carolina Department of Agriculture
P.O. Box 11280
Columbia, SC 29201
freshonthemenu@scda.sc.gov
Fax: 803-734-0325



Please indicate which Certified South Carolina Grown and/or Processed items you currently feature on your menu:

Produce

- Apples
- Asparagus
- Beans and Peas (Snap, Pole Variety, Butter Beans)
- Beets
- Blackberries
- Blueberries
- Broccoli
- Cabbage
- Cantaloupes
- Cucumbers
- Figs
- Flowers (Fresh Cut)
- Herbs: Cilantro, Parsley, Basil
- Leeks
- Mixed Leafy Greens (Collard, Kale, Mustard, Turnip)
- Muscadine Grapes
- Mushrooms
- Okra
- Onions (Bulb, Green)
- Oriental Vegetables
- Peaches
- Peppers (Variety)
- Potatoes
- Radishes/Rutabagas/Turnips
- Squash (Yellow, Zucchini)
- Strawberries
- Sweet Corn
- Sweet Potatoes
- Tomatoes
- Watermelons

Protein

- Beef
- Pork
- Rabbit
- Goat
- Lamb

Poultry

- Chicken
- Duck
- Guinea Fowl
- Quail
- Squab
- Turkey

Dairy/Cheese/Eggs

- Butter
- Cheese
- Eggs
- Goat Cheese
- Goat Milk
- Ice Cream
- Milk

Beverage

- Coffee/Tea/Juices/Cider
- Beer/Wine/Spirits

Fish and Seafood

- Catfish
- Clams
- Grouper
- Oysters
- Scallops
- Shrimp
- Sword Fish
- Tilapia
- White Fish

Specialty Foods

- BBQ Sauce
- Breads/Mixes/ Flour
- Grits/Corn Meal
- Honey
- Jams/Jellies/Preserves/Chutney
- Pasta
- Peanuts (Green, Boiled, Roasted)
- Pecans
- Pickles/Relishes/Chow-chow
- Rice
- Sauces/Salad Dressing/Marinades
- Spices/Rubs
- Syrup (Sorghum, Sugar cane)

Other: _____

Where do you currently acquire your local ingredients?
